



# Buffet Menu Package

Four hours event, coat check, uplighting,  
choice of linen colors, assorted sodas, juices, herbal tea & coffee

## Wine and Draft Beer

\$20 Per Guest

- Vast Selection of Premium California Wines
- Corona • Coors Light • Budweiser • Michelob Ultra

## Premium Open Bar

\$30 Per Guest

- Cruzan Light Rum • Dewar's • Canadian Club
- Absolut • Tanqueray • Bacardi
- Titos • Jack Daniels • Malibu • Jose Cuervo
- Fruit Juices • Assorted Sodas • San Pellegrino

## Wine and Bottle Beer

\$25 Per Guest

- Vast Selection of Premium California Wines
- Modelo • Corona • Heineken • Sam Adams
- Miller • Budweiser • Coors Light • Michelob Ultra

## Top Shelf Open Bar

\$40 Per Guest

- Cruzan Light Rum • Dewar's • Canadian Club
- Absolut • Tanqueray • Johnnie Walker • Hennessy • Bacardi
- Titos • Grey Goose • Stolichnaya
- Jack Daniels • Malibu • Jose Cuervo
- Fruit Juices • Assorted Sodas • San Pellegrino

\*Special Request on Alcohol, Wine, Bottle or Draft beer - Additional fee

**CASH BAR UPON REQUEST (BARTENDER \$200 FEE)**

**\*TO BE CONSUMED ON PREMISES ONLY\* TAKE-OUT NOT AVAILABLE**

## Salad

(Select 2)

### MEDITERRANEAN SALAD

Baby greens, tomatoes, cucumbers, onions, feta cheese, olives & greek vinaigrette dressing.

### TERRACE SALAD

Romaine lettuce, tomatoes, cucumbers, chick peas, olives & balsamic vinaigrette dressing.

### FRENCH SALAD

Baby arugula, tomatoes, almonds, mandarins, fresh mozzarella & citrus dressing.

### CLASSIC CAESAR SALAD

Hearts of romaine lettuce, parmesan cheese, croutons & creamed caesar dressing.

## Pasta Station

(Select 2)

### ORECCHIETTE

With broccoli rabe, italian sausage, garlic & oil

### SHORT RIBS OF BEEF RAVIOLI

in a demi-glace sauce

### WILD MUSHROOM RAVIOLI

in a white truffle cream sauce

### CAVATELLI AND BROCCOLI

With garlic & oil

### FARFALLE BOLOGNESE

### CHEESE RAVIOLI

In a brandy cream sauce

### FARFALLE PRIMAVERA

### PENNE ALLA VODKA

Tomato cream sauce

## Entrées Selections

(Select 6)

Prepared with fresh ingredients by our Culinary Chef

**Eggplant Parmesan • Eggplant Rollatini**

**Chicken Francese • Chicken Marsala**

**Shrimp Scampi** with garlic wine sauce

**Fillet of Sole** with butter lemon sauce

**Fried Calamari** with marinara sauce

**Linguine** with white clam sauce

**Chicken Stir-Fry • Beef Stir-Fry**

**Salmon** with bruschetta sauce

**Roasted Herb Chicken • BBQ Baby Back Ribs**

**Sausage & Peppers • Spicy Jerk Chicken**

**Sesame Chicken • Seafood Paella**

**Beef Burgundy • Pork Piccata**

## Starch and Vegetables

(Select 2)

Green beans with Almonds & fresh garlic olive oil

Mixed Vegetables with fresh garlic & olive oil

Roasted Potatoes • Mashed Potatoes

Fresh Broccoli with Garlic & olive oil

Yellow Rice • White rice

## Dessert

**OCCASION SHEET CAKE  
FROM LAKE VIEW BAKERY  
OR ITALIAN PASTRIES AND COOKIES**

**\*PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES**

**\*Gluten free & Vegetarian options - Additional fee**

**\*\* 20% FACILITY SERVICE CHARGE - PLUS SALES TAX\*\***

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